



Turkey thigh roast with steamed leeks, ricotta and gnocchi



100 persons



Ingrediënten

- 100 pcs Turkey thighs
- 15 kg fresh leeks
- 0.25 kg butter
- 2.5 kg ricotta
- 15 kg gnocchi
- 0.5 l olive oil
- Oregano
- Pepper & salt
- 5 l demi-glace sauce

Bereiding

Roast the Turkey thighs according to the instructions on the packet.

Clean and cut the leeks into \pm 8 cm pieces. Steam the leeks and place them in a closed buttered gastronorm. Spread the ricotta over the leeks and season with pepper and salt. Roast these in an oven at 180°C for 15 minutes.

Boil the gnocchi until they float to the top, then continue to boil for 1 minute. Heat the olive oil together with the oregano, pepper and salt. Drain the gnocchi and add the seasoned olive oil. Mix well and season.

Arrange everything attractively on the plate and, at this point, add the demi-glace sauce.

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